

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1-14. (Cancelled)

15. (New) A process for obtaining a furan lipid-rich unsaponifiable material from avocado, comprising:

(I) controlling dehydration of fresh avocados or of avocados that have undergone a preliminary transformation, wherein the dehydration is performed at a temperature of between -50°C and 75°C,

(II) extracting oil from dehydrated fruit,

(III) alternatively,

- a. heat treating the extracted oil at a temperature from 80 to 150°C, and then concentrating the unsaponifiable fraction of the oil, or

- b. concentrating the unsaponifiable fraction of the oil, followed by heat treating at a temperature from 80 to 150°C, followed by

(IV) saponifying and extracting of the unsaponifiable material.

16. (New) The process for obtaining a furan lipid-rich unsaponifiable material from avocado according to Claim 15, wherein the step of heat treating in (III)(a) or (III)(b) is carried out in the presence of a catalyst.

17. (New) The process for obtaining a furan lipid-rich unsaponifiable material from avocado according to Claim 16, wherein the catalyst is an acid catalyst of homogenous mineral or organic catalyst, chosen from the group of hydrochloric acid, sulphuric acid, acetic acid and para-toluenesulphonic acid, or a heterogeneous solid catalyst chosen from the group consisting of silica, alumina, silica-aluminas, zirconias, zeolites and acidic resins.

18. (New) The process for obtaining a furan lipid-rich unsaponifiable material from avocado according to Claim 17, wherein the catalyst is of acidic alumina type, with a specific surface area at least equal to $200 \text{ m}^2/\text{g}$.

19. (New) The process for obtaining a furan lipid-rich unsaponifiable material from avocado according to Claim 15, wherein the dehydration in step (I) is selected from the group consisting of drying under a stream of hot air at a temperature of between 70 and 75°C or under a controlled atmosphere, drying at atmospheric pressure or under vacuum, microwave drying, spray-drying, freeze-drying and osmotic dehydration in solution or in solid phase.

20. (New) The process for obtaining a furan lipid-rich unsaponifiable material from avocado according to Claim 19, wherein the dehydration in step (I) consists in drying in ventilated dryers, in a thin layer and under a stream of hot air, at a temperature of between 70 and 75°C for 8 to 36 hours.

21. (New) The process for obtaining a furan lipid-rich unsaponifiable material from avocado according to Claim 15, wherein the step of extracting in (II) is carried out by a simple cold pressing or by the means of a solvent at low temperature.

22. (New) The process for obtaining a furan lipid-rich unsaponifiable material from avocado according to Claim 15, wherein the step of concentrating in (III)(a) or (III)(b) is a cold crystallization or a molecular distillation.

23. (New) The process for obtaining an unsaponifiable material from avocado according to Claim 22, wherein the step of concentrating is a molecular distillation which is performed at a temperature of between 180 and 260°C while maintaining a pressure of between 10^{-3} and 10^{-2} mmHg .

24. (New) The process for obtaining a furan lipid-rich unsaponifiable material from avocado according to Claim 15, wherein the step of concentrating in III(a) or III(b) is the molecular distillation and the molecular distillation is carried out in a device selected from the

group consisting of molecular distillation devices of centrifugal type and molecular devices of wiped-film type.

25. (New) The process for obtaining a furan lipid-rich unsaponifiable material from avocado according to Claim 15, wherein the saponification step of (IV) is carried out in the presence of potassium hydroxide or sodium hydroxide in an alcoholic medium, followed by one or more extractions.

26. (New) The process for obtaining a furan lipid-rich unsaponifiable material from avocado according to claim 25, wherein the extraction takes place by liquid-liquid extraction with an organic solvent chosen from the group consisting of alkanes, haloalkanes, aromatic solvents and ethers.

27. (New) The process for obtaining a furan lipid-rich unsaponifiable material from avocado according to Claim 25, wherein the organic solvent for the extraction is 1,2-dichloroethane.

28. (New) The process for obtaining a furan lipid-rich unsaponifiable material from avocado according to Claim 15, further comprising a deodorization step.